



Oysters Rockefeller

From Alaska Sea Grant

Through research, outreach, and education, Alaska Sea Grant helped grow Alaska shellfish aquaculture from one farm to more than 60 farms over a 25-year period.

- 24 medium Alaska oysters, raw in the shell
- 6 tablespoons lightly salted butter
- ½ cup finely chopped leeks or green onion
- ½ cup finely chopped celery or fennel bulb
- ¼ cup finely chopped parsley
- 1/3 cup packaged breadcrumbs
- 1/3 cup white wine
- Grated Parmesan cheese
- Salt and freshly ground pepper to taste

Preheat oven to 425°F. Chop vegetables in food processor. Heat butter in a saucepan over medium heat; when it is sizzling add leeks, celery, and parsley. Sauté about 5 minutes, until tender. Remove from heat and stir in breadcrumbs and white wine. Add more wine if mixture is too dry. Season with salt and pepper.